Welcome to California State University, Fresno!

Take a closer look at why students choose our ONE-OF-A-KIND program.

Our visual tour will begin momentarily.
Get to know our unique program and facilities!
At Fresno State you can receive hands-on training in our commercial winery and vineyards, conveniently located on our campus!
Our academic program has a reputation for producing well qualified students to work in the grape and wine industry.
Our hands-on academic program, practical research, and unique facilities are well known throughout the world.

- 160-acres of vineyard
- Commercial winery
- Raisin processing plant
- Sensory evaluation lab
- Research laboratories
- Our own viticulture & enology library
The Department of Viticulture and Enology offers:

• **UNDERGRADUATE DEGREES**
  • Viticulture or Enology

• **GRADUATE DEGREE**
  • Viticulture and Enology

• **CERTIFICATES**
  • Sustainable Viticulture or Enology
Over 125 students are currently enrolled in our viticulture and enology program.
Our student produced wines have won over 200 awards at commercial competitions.
Hands on learning in the vineyard......
Student Projects in the Fresno State Vineyard

We grow Wine, Raisin & Table Grapes

Vineyard signs display their name, hometown, and the variety they are responsible for managing.
Vineyard Manager, Mark Salwasser (right) supervises students in the university vineyards.
Wine grape harvest in the Fresno State Vineyards.

Fresh table grapes and raisins (in season), and wine are available at the university’s Farm Market on campus.
Harvest season in the Fresno State Vineyards
Dr. Sayed Badr
Our outdoor classroom - the Fresno State Vineyard
A variety of natural and coated Fresno State raisins are available in the Fresno State Farm Market on campus.
The Fresno State Vineyard is used for teaching and research.
Hands on learning in the winery.......
FRESNO STATE WINERY

Home of Tomorrow's Winemakers

www.fresnostatewinery.com
Our Bottling Line in the Fresno State Winery
“My desire to learn how to make wine led me to Fresno State’s enology program where I am receiving practical experience from knowledgeable faculty and staff.”

~ Mayu Saito (Japan), enology student & Fresno State Winery Intern
Winemaker John Giannini teaches students about the bottling line.
Faculty members Ken Fugelsang and Roy Thornton
Night-time Crush in the Fresno State Winery
Our state-of-the-art classroom laboratory
Students conduct a blending exercise.
Our World Cooperage Barrel House is an example of our strong industry partnerships. Made possible by an industry donation from World Cooperage.
Dr. Robert Wample, Department Chair and several international students in our World Cooperage Barrel House.

Our programs attract students, research scientists, and student scholars from all over the world.
Hands-on learning in the Sensory Evaluation Lab
Dr. Susan Rodriguez provides hands-on training in the Sensory Lab
Research Opportunities for Undergraduates and Graduate Students

• Employment opportunities through the Viticulture & Enology Research Center
• Industry Funded Student Research Assistantships
• Strong Industry Partnerships
Many of our viticulture and enology students are employed by the Viticulture & Enology Research Center.
Our students have an opportunity to enhance their education by working under the direction of faculty research scientists.
Our graduate students present research results to the grape and wine industry at educational events - under the supervision of their faculty advisors.
Explaining research data and results to members of the grape and wine industry at an educational event.
Students are exposed to state-of-the-art research and technology.
Dried on the Vine (DOV) Raisins in the Central Valley
Viticulture & Enology
Clubs & Events

- Viticulture Club
- Enology Club
- Viticulture & Enology Alumni Club

- Educational Events for the Grape & Wine Industry
- Community Events
Our annual graduation celebration!
Our annual Welcome Back BBQ for students as each Fall semester begins!
A student receives the Viticulture Club Outstanding Senior Award at our annual dinner.
Viticulture Club and Enology Club Activities

Common interests form friendships and future colleagues!
Students help promote Fresno State wine and the enology program at events.
Wine tasting events hosted by the Fresno State Winery
Annual Fresno State Winemaster's Weekend
Tenaya Lodge at Yosemite

featuring Fresno State wine and other student produced agricultural products
The Viticulture Club is one of the oldest student organizations at Fresno State.
Students participate in media events.
The viticulture and enology program at Fresno State includes the Department of Viticulture and Enology and the Viticulture and Enology Research Center.

http://cast.csufresno.edu/ve  559 278-2089
A view from our winery of the Fresno State vineyards, university farm and the beautiful Sierra Nevada mountains.

Fresno State is located in the heart of California’s rich San Joaquin Valley, between the major cities of San Francisco and Los Angeles — only 1 1/2 hours from the mountains, and only about 3 hours from the Pacific Ocean.
The Sky is the Limit for Fresno State graduates!
See you at Fresno State this fall!